

TESS BAR & KITCHEN



Situated in a conservation shop-house at 36 Seah Street, opposite the Raffles Hotel, Tess Bar & Kitchen is a drink-centric & food-centred concept with a modern interpretation of cocktails & food. As a platform for young Asian talents to showcase their skills, our team's creative pairing of bar & kitchen offerings make our guests feel right at home dining & enjoying the company of friends.

With a modern, industrial & chic design, Tess offers a mixture of settings within the 60-seat premises. It creates a conducive, open-plan space for our guests to relax, mingle & get first-hand interactions with the very hands that shape their wine-&-dine experience.

HAPPY HOURS

OPEN - 7PM DAILY

COCKTAILS - \$15

APEROL SPRITZ

Aperitif Liqueur, Sparkling Wine, Soda Water

ELDORIA SPRITZ

Eldoria Elderflower Liqueur, Sparkling Wine & Soda Water

PEPPERMINT BOULEVARDIER

Whiskey, Sweet Vermouth, Bitter Liqueur & Peppermint

APRICOT LADY

Bourbon, Apricot Liqueur, Honey & Angostura Bitters

OSMANTHUS FIZZ

Vodka, Osmanthus Syrup, Lemon & Soda Water

HAWTHORN PUNCH

Gin, Hawthorn Berry, Milk, Honey & Lemon

SPICY MANGO MARGARITA

Tequila Blanco, Mango, Lime & Habanero

ESPRESSO MARTINI

Rum, Coffee Liqueur, Vanilla & Cold Brew Coffee

DRAUGHT BEERS - \$13

GROLSCH WEIZEN

Holland, 5.1%

PERONI LAGER

Italy, 4.7%

GUINNESS STOUT (CAN)

Ireland, 4.1%

WINES - \$13

RED.

MAN SKAAPVELD, SOUTH AFRICA

Shiraz

DOMAINE BOUSQUET, ARGENTINA

Malbec

WHITE.

SANTA HELENA VARIETAL, CHILE

Chardonnay

MICHEL LYNCH BORDEAUX, FRANCE

Semillion Sauvignon Blanca

ROSÉ.

MARRENON PETULA, LUBERON, FRANCE

Syrah & Grenache

PROSECCO.

MONTELVINI DOC EXTRA DRY, ITALY

Glera

HOUSE POUR SPIRITS - \$13

Choice of:-

- GIN
- VODKA
- TEQUILA
- RUM
- BOURBON
- WHISKY
- BRANDY

Prices are subject to service charge and prevailing government taxes



BEERS, WINES & SPIRITS

As a full bar, our curated spirits offering is comprehensive with both popular labels that are familiar as well as boutique distillers for the more discerning.

Our bar team is always at hand to assist guests in their selection. There are draft beers on tap & a selection of wines and bubbly.

Prices are subject to service charge and prevailing government taxes



SHOTS. \$20

Lychee Martini (Set of 3)

Vodka, Orange Liqueur, Elderflower Liqueur, Lychee Liqueur, Passionfruit, Grapefruit

Skinny Colada (Set of 3)

Rum, Coconut Liqueur, Pineapple, Lime, Sugar Syrup

Long Island Iced Tea (Set of 3)

Vodka, Gin, Rum, Tequila, Orange Liqueur, Cola Cordial

B52 - \$20 per Shot

Kahlua, Bailey's, Triple Sec

ABC - \$25 per Shot

Absinthe, 151 Rum, Chartreuse Green

BEERS. \$16

Grolsch Weizen

Holland, 5.1%

Peroni Lager

Italy, 4.7%

Guinness Draught Can

Ireland, 4.1%

MOCKTAILS. \$15

Unique New York

Giffard Gold Cane Syrup, Citrus, 0% Wine

No Aperol Spritz

Mionetto Aperitivo, 0% Sparkling Chardonnay, Sparkling Water

Kombu Raspberry Boiler

Homemade Kombu Raspberry Syrup, 0% Beer, Lime, Gingembre

Smokey Paloma

Giffard Smokey Agave, Grapefruit Juice, Sparkling Water

NON-ALCOHOLIC

Soft Drinks in Can - \$5

Coke, Coke Zero, Sprite, Ginger Ale

Vittel Still (750ml) - \$7

Perrier Spakling (750ml) - \$7

Each serve of beer by glass is 500ml

Prices are subject to service charge and prevailing government taxes

WHITE WINE.

Santa Helena, Central Valley Chile \$17 / \$80

2023/24, Chardonnay

Light and crisp, fruity aroma of peach and pineapple, slight acidity.

Michel Lynch Bordeaux France \$19 / \$90

2022, Semillon Sauvignon Blanc

Crisp and refreshing with nose of gooseberry, grapefruit followed by passionfruit and white nectarine.

Schlumberger Les Princes Abbés, Alsace France \$100

2021, Pinot Gris

Ripe fruits and very crisp acidity on the medium-to-full-bodied palate. Very zesty finish with pronounced minerality.

Dr. Hermann Erdener Treppchen, Mosel Germany \$105

2021, Riesling Kabinett

Fresh orchard fruits and a hint of citrus open the palate, balanced by lively acidity. Light-bodied yet expressive, with a zesty finish and fine slate-driven minerality.

Billaud-Simon, Burgundy France \$110

2021, Chablis

Mineral notes on the palate with hints of apple with bright lemon acidity.

BUBBLES.

Montelvini Doc Extra Dry, Italy \$16 / \$70

Prosecco

Perrier-Jouet Grand Brut, France \$32 / \$160

Champagne

Perrier-Jouet Belle Époque Brut, France \$520

Champagne

ROSÉ.

Marrenon Petula, Luberon France \$18 / \$80

2021, Syrah & Grenache

Deep salmon-pink colour, nose of red berries, touch of strawberries and raspberries.

Each serve of wine by glass is 150ml

Prices are subject to service charge and prevailing government taxes

RED WINE.

Man Skaapveld, Coastal Region South Africa \$17 / \$80

2022/23, Shiraz

Dark ruby in colour with aromas of ripe plum, liquorice, floral and black pepper on the nose.

Domaine Bousquet, Argentina \$19 / \$90

2022/23, Malbec

Deep intense violet colour with rich aromas of blackberry on the nose using 100% organically grown grapes. An excellent mouthfeel finish from the ripe plum and chocolate flavours.

Bottega Aciona D'ORO, Chianti Classico Italy \$95

2020/21, Sangiovese, Canaiolo Nero

Aromatic bouquet with mouth-filling blackcurrent and plum flavours with finely integrated tannins.

Les Legendes R Medoc, Bordeaux France \$100

2019, Cabernet Sauvignon, Merlot

Beautiful deep garnet colour. The Aromatic nose is dominated by spicy aromas, The palate is full-bodied, supple and balanced with subtle, perfectly integrated oaky notes, continuing into a long spicy finish.

Sand Point, California USA \$108

2019/20, Zinfandel

Simple yet bright flavours with fruity notes that are concentrated together with a touch of spice that Zinfandel is known for.

Luis Cana Reserva, Rioja Spain \$120

2016, Tempranillo, Garnacha

A deep cherry-red wine with a medium-high depth. Aromas of black fruit and fruit compote, spices, baked goods and dairy products.

E. Guigal Saint Joseph Chateauneuf du Pape, \$148

Rhone Valley France

2019, Grenache, Syrah, Mourvèdre

Round tannins with powerful complexity. A rich unctuous wine with notes of mature plums, hazelnuts and red fruits.

Pio Cesare Barolo, Piedmont Italy \$190

2019, Nebbiolo

Excellent structure, harmony and elegance. Soft tannins and balanced fruit. Approachable, but with a very long ageing potential.

Each serve of wine by glass is 150ml

Prices are subject to service charge and prevailing government taxes

SCOTCH WHISKY.

Monkey Shoulder	\$18 / \$200	Macallan 12 Sherry Oak Cask	\$26 / \$300
Smokey Monkey Shoulder	\$20 / \$220	Macallan 15 Double Cask	\$30 / \$380
Johnnie Walker Black Label	\$17 / \$190	Macallan Rare Cask	\$50 / \$600
Chivas Mizunara Cask	\$24 / \$260	Macallan 18 Sherry Oak	\$78 / \$900
Aberfeldy 12	\$22 / \$240	Macallan Edition 6	\$380
Bruichladdich The Classic Laddie	\$22 / \$250	Macallan Edition 5	\$380
Bruichladdich Octomore	\$38 / \$450	Macallan Edition 4	\$450
Balvenie Double Wood 12	\$21 / \$230	Naked Malt	\$19 / \$210
Balvenie Caribbean Cask 14	\$28 / \$320	Oban 14	\$24 / \$280
Balvenie Port Wood 21	\$50 / \$600	Caol Ila 12	\$24 / \$280
Balvenie 25 Traditional Oak	\$1600	Lagavulin 16	\$26 / \$300
Bowmore 12	\$22 / \$240	Laphroaig Quarter Cask	\$23 / \$260
Bowmore 15	\$26 / \$280	Talisker 10	\$24 / \$280
Bowmore 18	\$38 / \$400	Glendronach 12	\$26 / \$280
Glenfiddich 12	\$21 / \$230	Glenglassaugh 12	\$24 / \$260
Glenfiddich 15	\$23 / \$260	Glenglassaugh Sandend	\$28 / \$300
Glenfiddich 18	\$28 / \$320	Glenglassaugh Portsoy	\$30 / \$320
Glenfiddich 21	\$42 / \$470	Lark Classic Cask, Tasmania (500ml)	\$28 / \$260
Glenfiddich 22 Gran Cortes	\$66 / \$720	Lark Tasmanian Peated (500ml)	\$28 / \$260
Wildmoor 23 Dark Moorland	\$44 / \$520	Lark Chinotto Citrus Cask (500ml)	\$28 / \$260
Highland Park 12	\$22 / \$250	Auchentoshan Threewood	\$24 / \$260
Macallan 12 Double Cask	\$23 / \$260	Singleton 15	\$24 / \$260

Each serve of spirit by shot is 45ml | Additional \$6 applies to cocktail requests | 6 Mixers per Bottle | Purchased bottles kept for 90 days

Prices are subject to service charge and prevailing government taxes

JAPANESE WHISKY.

Chita	\$19 / \$210
Hibiki Harmony	\$28 / \$260
Iwai Tradition	\$20 / \$220
Nikka Coffey Malt	\$21 / \$230
Nikka From The Barrel (500ml)	\$22 / \$210
Nikka Miyagikyo Single Malt	\$23 / \$260
Nikka Taketsuru Pure Malt	\$21 / \$230
Nikka Yoichi Single Malt	\$23 / \$260
Suntory Kakubin	\$17 / \$190

BOURBON N' RYE.

Maker's Mark Bourbon	\$17 / \$190
Michter's Bourbon	\$21 / \$230
Michter's Sour Mash	\$24 / \$280
Michter's Straight Rye	\$21 / \$230
Wild Turkey Rye	\$20 / \$220
Wild Turkey Bourbon	\$19 / \$210
Wild Turkey 101 Bourbon	\$20 / \$220
Woodford Reserve Bourbon	\$20 / \$220

Each serve of spirit by shot is 45ml | Additional \$6 applies to cocktail requests | 6 Mixers per Bottle | Purchased bottles kept for 90 days

Prices are subject to service charge and prevailing government taxes

COGNAC N' PISCO.

Barsol Pisco	\$19 / \$210
Courvoisier VSOP	\$19 / \$210
Martell Cordon Bleu	\$40 / \$470
Hennessy VSOP	\$24 / \$260
Hennessy XO	\$60 / \$620
Remy Martin XO	\$41 / \$490
Hennessy Paradis	\$4800
St Remy VSOP	\$17 / \$190

VODKA.

Belvedere	\$20 / \$220
Eristoff	\$17 / \$190
Grey Goose	\$19 / \$210
Discarded Chardonnay Vodka	\$18 / \$200

GIN.

Bombay Sapphire	\$19 / \$210
Bombay Sapphire Premier Cru	\$21 / \$230
Botanist	\$20 / \$220
Forty Spotted Gin	\$22 / \$240
G'vine Floraison	\$20 / \$220
Greater Than	\$17 / \$190
Hendrick's	\$20 / \$220
Hendrick's Absinthe	\$23 / \$260
Hendrick's Flora Adora	\$22 / \$250
Hendrick's Neptunia	\$22 / \$250
Hendrick's Orbium	\$22 / \$250
Ki No Bi Kyoto Dry	\$24 / \$280
Le Gin de Christian Drouin	\$21 / \$230
London No.3	\$20 / \$220
Monkey 47 (500ml)	\$22 / \$200
Monkey 47 Sloe Gin (500ml)	\$22 / \$200
Roku	\$20 / \$220
Sakurao	\$19 / \$210
Tanqueray	\$19 / \$210
Tanqueray 10	\$21 / \$230

Each serve of spirit by shot is 45ml | Additional \$6 applies to cocktail requests | 6 Mixers per Bottle | Purchased bottles kept for 90 days

Prices are subject to service charge and prevailing government taxes

RUM N' SUGARCANE.

Bacardi 4	\$20 / \$220
Bacardi 8	\$22 / \$240
Cachaca 61 (1L)	\$21 / \$280
Diplomático Reserva	\$21 / \$230
Discarded Banana Rum	\$22 / \$240
Ron Zacapa 23	\$22 / \$250
Sailor Jerry Spiced	\$19 / \$210

TEQUILA N' MEZCAL.

Codigo Anejo	\$35 / \$430
Codigo Artesenal Mezcal	\$24 / \$260
Codigo Blanco	\$20 / \$220
Codigo Reposado	\$22 / \$250
Jose Cuervo	\$17 / \$190
Milagro Silver	\$19 / \$210
Montelobos Espadin Mezcal	\$19 / \$210
Patron Silver	\$20 / \$220
Volcan Blanco Tahona	\$35 / \$380
Volcan Blanco	\$22 / \$240
Volcan Reposado	\$24 / \$260

Each serve of spirit by shot is 45ml | Additional \$6 applies to cocktail requests | 6 Mixers per Bottle | Purchased bottles kept for 90 days

Prices are subject to service charge and prevailing government taxes

KITCHEN

Tess has an open-concept kitchen for our team of young, local chefs to showcase their talent. Our simple but modern menu features a combination of small, medium & large plate servings that are ideal for sharing.

Our Group Culinary Director is Mr. Kenneth Oh, World Gourmet Summit Rising Chef of the Year 2017 and alumni of Gattopardo Ristorante di Mare (Singapore).

Our eclectic offering of modern, Asian-influenced, European fare includes small plates that are great for pairing with our cocktails. For the more peckish, the medium & large plates are ideal as mains or for parties and bigger gatherings.

Prices are subject to service charge and prevailing government taxes

SMALL PLATES.

Grilled Butter Corn Ribs 13

Spiced miso caramel glaze & pecorino cheese

Deep Fried Calamari 18

Smoked aioli

Triple Cooked Crackling Pork Belly 16

Chimichurri

Chargrilled Aust. Wagyu Hanging Tender 28

(MBS 5-6) Creamy potato aligot & romesco sauce

Prosciutto & Lardo Bruschetta 18

Gorgonzola cream, grapes & spiced honey

Smoked Eel Bruschetta 21

Horseradish cream & smoked daikon

Garlic Tiger Prawns 21

N'duja butter & focaccia toast

Double Fried Chunk Chips 13

Truffle aioli

Signature Crispy Chicken Skin 13

Kimchi salsa

Oven Roasted Bone Marrow 24

Bourbon Bacon jam & grilled flat bread

Grilled Sticky Lamb Ribs 18

Pomegranate & toasted buckwheat

Chicken Karaage 16

Ssamjang sauce

Pan Roasted Cauliflower 16

Miso cheese sauce, salted cashews & smoked paprika

Sakoshi Bay Oysters (Large, 3pcs) 18

Raspberry & wakame vinaigrette with ikura

OR lemon wedges & tobasco

CHARCUTERIES & CHEESE.

Duck Confit & Foie Gras Parfait 26

Truffle honey & toasted focaccia

Iberico Ham Joselito Gran Reserva (50g) 28

Acorn-fed, aged for 36 months

Cheese Platter (Comte, Tete de Moine & Gorgonzola Blue) 26

Figs compote & sourdough crisp

Iberico Pork & Fennel Sausage 16

Spiced apple ketchup & crispy shallots

Oven Baked Black Truffle Camembert 24

Garlic focaccia toast

MEDIUM PLATES.

Chargrilled Angus Ribeye (220 days Grain-Fed) 48/250g
Roasted broccolini & yuzu kosho 92/500g

Chargrilled Bone-In Duroc Pork Ribeye (250g) 38
Pickled fennel-apple & white balsamic glaze

Pan Seared Atlantic Cod 38
Garlic kale & citrus beurre blanc

Cioppino Seafood Stew 32
Seabass, shellfish, squid, tiger prawn & garlic toast

Grilled Boston Lobster Tail & Squid Ink Risotto 42
Piquillo peppers & uni aioli

Hamaguri Clams Linguine al Cartoccio 28
Sake & kombu butter sauce

Braised Wagyu Brisket Rigatoni Pasta 32
Stracciatella cheese

Pork Jowl Linguine 28
Crispy guanciale, pecorino sabayon & poached egg

Porcini Ravioli 24
Confit king oyster mushroom, brown butter & sage

Tess Caesar Salad 18
Romaine lettuce, crispy bacon, quail eggs & sourdough croutons

Tess Warm Salad 18
Salt-baked golden beetroot, feta, spiced almonds, cranberries & tarragon

SWEETS.

Dark Chocolate Lava Cake 16
Miso caramel sea salt & vanilla gelato

Truffle Cheese Cake 18
Honeycomb & roasted coconut

Rum & Raisin Tiramisu 16
Spiced rum & raisin mascarpone